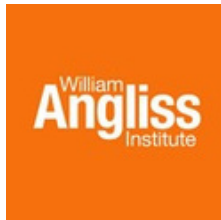


ANGLISS BISTRO



FRIDAY LUNCH MENU

7th AUG - 30th OCT 2026

2 Courses - \$30

3 Courses - \$35

ENTRÉE

Velouté of roasted roots with bread *V NF DF*

Prawn (I) and pawpaw salad with honey mustard vinaigrette *GF DF #*

MAIN COURSE

Sous-vide chicken with celeriac cream, vegetables and herb oil

Pan seared barramundi (A) fillets with herb crust,
panache veg and lemon velouté

Soba noodle, vegetables, tofu, sesame ginger dressing *VG GF NF*

Chef's Special
(Subject to availability)

DESSERT

Chocolate mascarpone mousse, croustillant, mango gel

Caramelised macadamia tart, pistachio soil lemon myrtle ice-cream

GF (GLUTEN FREE) DF (DAIRY FREE) NF (NUT FREE)
VG (VEGAN) V (VEGETARIAN) # (NUT FREE OPTION AVAILABLE)

(A) SEAFOOD IS FROM AUSTRALIA (M) SEAFOOD IS MIXED ORIGIN

SORRY, NO SPLIT BILLS

Menus are subject to change due to seasonality and product availability.

Please Note: Angliss Restaurant offers products with peanuts, tree nuts, soy, milk, egg and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our menu items are 100% free of these ingredients.